



Serving Canada Since 1951

## FOOD EQUIPMENT

## **COUNTERTOP CONVEYOR OVEN WITH 15" BELT**

## Serial No.:454664424838700 Model No.:100-660431

### Features

- Conveyor belt with dual direction
- Adjustable settings
- Equipped with a safety



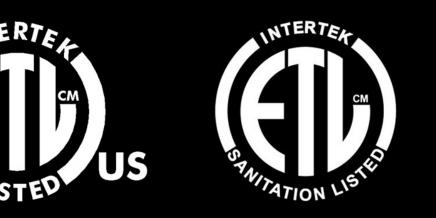
thermostatVentilated

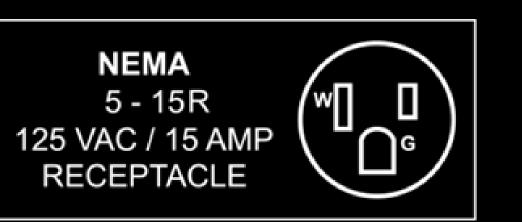
#### GET THAT BEAUTIFUL GOLDEN CRUST ON YOUR PIZZAS AND FLATBREADS

The Omcan Ventilated Tunnel Oven is a perfect addition for any kitchen that requires consistent baked products efficiently and productively. Can be used to toast sandwiches, melt cheese, and flatbreads.

This unit has been redesigned with new and modern features. The ventilated chamber provides consistent and uniform baking of foods by providing necessary air circulation. It has an extended 15" inch wide stainless steel conveyor belt and adjustable opening with a large warming chamber to handle high volumes during busy hours. It is also equipped with a collection tray to collect the cooked items, thus helping avoid food spills and keeping your station clean.









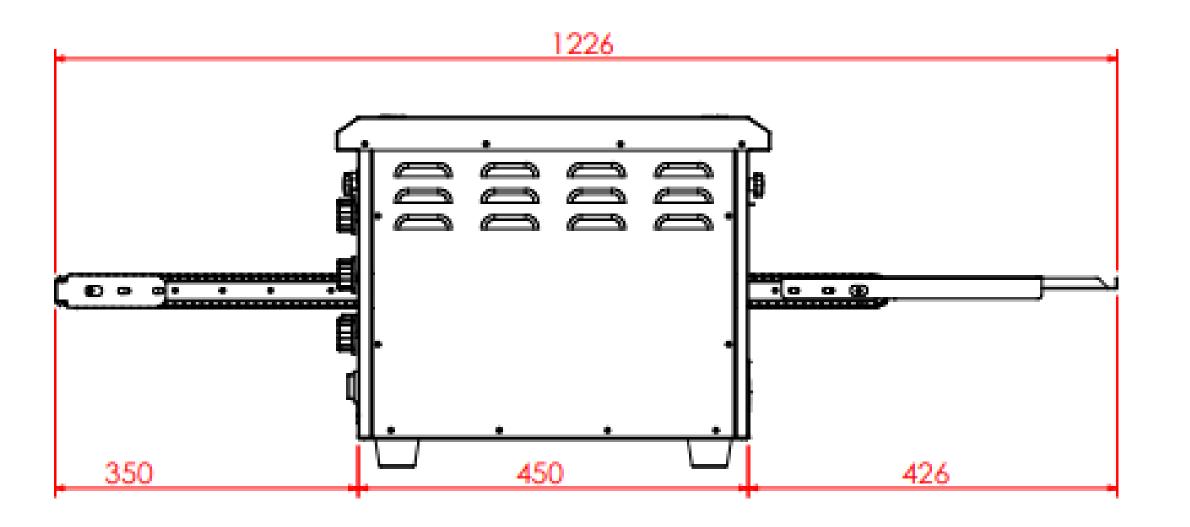


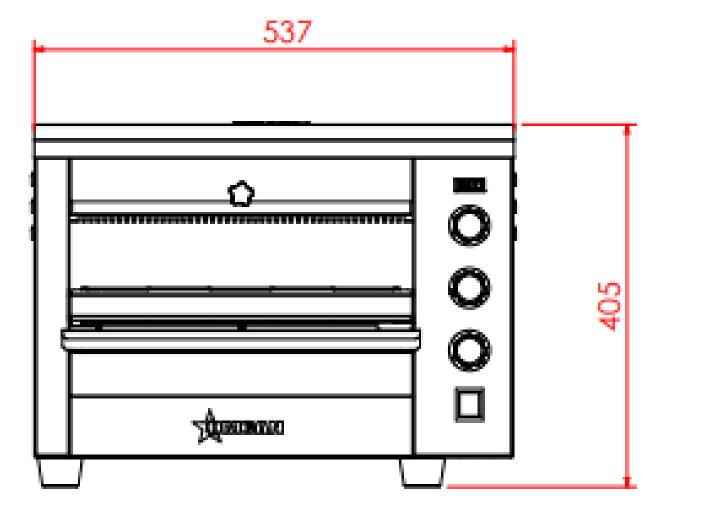


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#### **Recommended Cooking Times**

Product	Top Heat	Bottom Heat	Belt Speed
12" Blanched Pizza	300°F/149°C	400°F/204.4°C	6 mins.
Meat & Cheese Sandwich	450°F/232°C	300°F/149°C	4 mins.
Meatball	500°F/260°C	350°F/177°C	2 mins.
Bagel (Open)	500°F/260°C	400°F/204.4°C	2 mins.
1oz Cookies	200°F/93°C	250°F/121°C	10 mins.
Garlic Bread (lightly seasoned)	500°F/260°C	500°F/260°C	2 mins.
Fish (sizzle platter)	400°F/204.4°C	500°F/260°C	6 mins.

20A AMPS 3600W POWER 1.9-2.9" x 15" / 50-75 x 385 mm TUNNEL OPENING (W×H) CONVEYOR BELT DIMENSIONS (WxD) 15" x 38" / 380 x 965 mm TRAY DIMENSIONS 15" x 10" / 382 x 256 mm OUTPUT CAPACITY Nineteen - 12" pizza per/hour or twenty-five 9" pizza per/hour ELECTRICAL 240V/60Hz TEMPERATURE RANGE 60-300°C / 140 °F - 572 °F







